



# TAVERN ON THE GREEN

## *Valentine's Day*

\$150 per person  
with Wine Pairing \$225 per person

### FIRST COURSE

(Choice of One)

#### Roasted Maine Lobster Salad

Shaved Green & White Asparagus, Frisée, Blood Orange

#### Searred Foie Gras & Passionfruit Salad

Searred Foie Gras, Mache, Passionfruit Vinaigrette

#### Jumbo Lump Crab Cake

Baby Herb Salad, Smoked Chili Aioli

### SECOND COURSE

(Choice of One)

#### Caramelized Diver Sea Scallops

Forbidden Black Rice Pilaf, Spicy Mango Coulis

#### Pan Roasted American Red Snapper

Leek Fondue, Ruby Quinoa Pilaf, Fresh Pomegranate Sauce

#### Braised Beef Short Ribs

Glazed Pearl Onions, Peas & Baby Carrots, Marble Potatoes

#### Grilled Angus Filet Mignon

Thyme Roasted Fondant Potatoes, Baby Spinach, Béarnaise Sauce

### DESSERT COURSE

(Choice of One)

#### Raspberry Lemon Tart

Lemon Curd, Candied Lemon Zest

#### Decadent Chocolate & Orange Trifle

Orange Infused Ladyfingers, Belgian Chocolate Mousse

#### Tahitian Vanilla Crème Brulée

Chocolate Dipped Strawberry

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#### FIRST COURSE

##### Champagne

Piper-Heidsieck N.V.

##### Pouilly Fuissé

Gilles Morat Terroirs de Vergisson  
Burgundy, France 2015

##### Sparkling Riesling

Dr. Konstantin Frank Célèbre  
Finger Lakes, New York N.V.

#### SECOND COURSE

##### Chablis

Domaine Drouhin-Vaudon, 1er Cru  
Burgundy, France 2016

##### Sauvignon Blanc

Merry Edwards  
Russian River Valley, California 2016

##### Cabernet Sauvignon

Faust  
Napa Valley, California 2014

##### Brunello Di Montalcino DOCG

Fattoria dei Barbi

#### DESSERT COURSE

##### Sauternes

Petit Guiraud-Bordeaux, France 2015

##### Zinfandel

Dashe Cellars, Late Harvest  
Sonoma, California 2016

##### Bourbon

Eagle Rare 10 Year  
Kentucky Straight Bourbon Whiskey

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18% Gratuity Added to All Checks

BILL PEET

EXECUTIVE CHEF